



WHATSheATE



Dulce de Leche and Coconut Mini Cheesecakes



Vegetarian



Popular

READY IN



45 min.

SERVINGS



12

CALORIES



70 kcal

DESSERT

Ingredients

- ☐ 5 tablespoons coconut or shredded sweet plus more for garnish
- ☐ 1 cup cinnamon graham cracker crumbs
- ☐ 2 tablespoons granulated sugar
- ☐ 3 tablespoons butter unsalted melted

Equipment

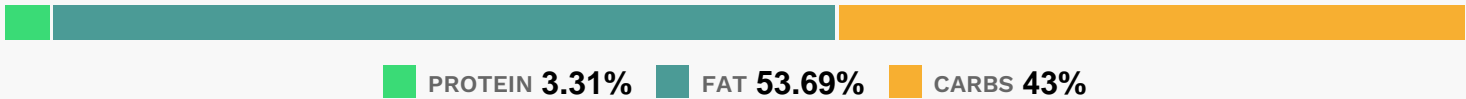
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ spatula
- ☐ muffin tray

Directions

- ☐ Preheat an oven to 325°F. Line a 12-cup muffin pan with liners. In a medium bowl, combine the graham cracker crumbs, butter, shredded coconut and the 2 tablespoons of granulated sugar and stir until blended. Divide the mixture among the prepared pan. Using the bottom of a small glass or a spoon, press the mixture evenly into the bottom of the liners.
- ☐ Bake the crusts for about 8 minutes.
- ☐ Transfer the pan to a wire rack and let cool. Make the cheesecake mixture: Using an electric mixer, add the cream cheese and dulce de leche and beat on low speed until smooth, scraping down the sides of the bowl often.
- ☐ Add the sugar and continue mixing until combined.
- ☐ Add the eggs one at a time, then the coconut milk and coconut extract, using a spatula to scrape down the bowl between additions, and beat until just combined.
- ☐ Pour the filling into the crusts, dividing it evenly among each liner.
- ☐ Bake until the filling is set, 15 to 18 minutes.
- ☐ Transfer the pan to the wire rack and let cool to room temperature. Cover the pan with plastic wrap and refrigerate for at least 3 hours or up to 2 days before serving. Top with shredded coconut before serving.

Nutrition Facts



Properties

Glycemic Index:12.84, Glycemic Load:5.18, Inflammation Score:-1, Nutrition Score:0.8547826130753%

Nutrients (% of daily need)

Calories: 69.85kcal (3.49%), Fat: 4.24g (6.53%), Saturated Fat: 2.53g (15.79%), Carbohydrates: 7.64g (2.55%), Net Carbohydrates: 7.22g (2.63%), Sugar: 3.74g (4.15%), Cholesterol: 7.53mg (2.51%), Sodium: 46.95mg (2.04%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.59g (1.18%), Iron: 0.34mg (1.9%), Vitamin A: 87.46IU (1.75%), Phosphorus: 17.33mg (1.73%), Fiber: 0.43g (1.7%), Manganese: 0.03mg (1.57%), Vitamin B3: 0.28mg (1.39%), Magnesium: 4.87mg (1.22%), Vitamin B1: 0.02mg (1.17%), Vitamin B2: 0.02mg (1.11%), Zinc: 0.16mg (1.08%)